



STEPHEN CANTRELL/Staff Photographer

Pauline Uzelak is surrounded by her children, Julie, 12 (left), Alex, 9, and Nicole, 6, making breadsticks to go with Pizza Casserole.



family-tested
winner dinner
**Betsy
Brethen**

Youngsters go for pizza in tasty casserole dish

Whenever I ask my boys what they would like for dinner, they invariably shout out in unison, "Pizza!" even if they had it for dinner the night before. They never seem to tire of it, and this zeal that they display for pizza does indeed give me one clue as to why Domino's Mr. Monaghan has made so much "dough."

This week's Winner Dinner, Pizza Casserole, was submitted by Pauline Uzelak of Bloomfield Hills. It will satisfy the kids' craving for pizza while allowing the adults to have a real dinner. When I prepared it at home, it was an instant hit and got the thumbs-up sign from my most-esteemed and distinguished panel of testers.

Uzelak, the mother of three chil-

dren, is a science and home economics teacher at Waterloo Junior High School. She often makes this dinner in lieu of ordering pizza, as it is well-liked and well-eaten. Uzelak, always an eager and willing volunteer when it comes time to make the bread sticks. Her children look forward to creating their very own version of Crazy Bread, twisting and braiding the dough into different shapes and designs. A tossed salad, livened up with the addition of marinated artichoke hearts or hearts of palm, completes the meal, surely destined to become one of your family's favorites.

I encourage you to send in your family's favorite dinner menu with recipes included as needed. As an added incentive, an apron printed

with "Winner Dinner Winner" will be given to the person whose menu is selected to appear in this column. Don't worry about typing your menu. Just write it out and send it in. Together we can work towards providing each other with an ongoing selection of tasty and nutritious meals.

Thank you, Pauline Uzelak, for sharing your delicious recipes with us, and congratulations on being our Winner Dinner Winner of the week. Until next week, take care!

Submit your recipes to be considered for publication in this column or elsewhere, to: Winner Dinner, P.O. Box 3503, Birmingham 48012. All submissions become the property of the publisher.

Observer & Eccentric

Winner Dinner

Menu

PIZZA CASSEROLE
BREAD STICKS
TOSSED SALAD

Recipes

PIZZA CASSEROLE

This dish takes about 20 minutes to assemble, can be made in advance and is equally delicious with ground turkey. It simply serves 6-8 people.

1 1/2 pounds of ground beef or ground turkey
one 14-ounce jar of pizza sauce
1 medium chopped onion
1 teaspoon salt
1/2 teaspoon oregano
1/2 teaspoon pepper
1/2 teaspoon Italian seasoning
1 garlic clove, diced finely, or 1/2 teaspoon garlic powder
mushrooms to taste, fresh or canned
one 8-ounce package of wide noodles (or any other kind of noodle you have on hand)
1 1/2-2 cups grated mozzarella cheese

Cook the noodles according to the directions on the box. Brown the meat, chopped onion and mushrooms until the meat is thoroughly cooked. Drain off the fat. Mix the pizza sauce and seasonings with the meat. Add the cooked noodles and toss until all the ingredients are mixed well. Place in a 13-by-9 inch greased baking dish and top with the grated cheese. Bake at 350 degrees for 30 minutes.

BREAD STICKS

Children love to help make these as they are quick and easy to prepare.

1 loaf of frozen bread

1/2 cup of butter or margarine, melted (as a time saver, use margarine in a squeeze bottle)
garlic salt, to taste
garlic powder, to taste
your choice of the following: grated Parmesan cheese, Italian seasoning, sesame seeds, paprika

Thaw slightly one or two loaves of frozen bread. Slice the dough into 1/2-inch-wide strips and place on a cookie sheet that has been sprayed with a non-stick spray. If the bread is still a little frozen, allow it to thaw more. Once thawed, roll between your hands to bread-stick length, about 8-10 inches long. Let the dough rise for 20 minutes. Brush the bread sticks with melted butter or margarine and sprinkle with liberal amounts of garlic powder and garlic salt to taste. As a variation, sprinkle Italian Seasoning, sesame seeds or grated Parmesan cheese on the sticks. Bake at 400 degrees until lightly browned, 12-15 minutes.

TOSSED SALAD

A tossed salad can be as much fun and as creative as you want to make it. Sometimes the addition of one or two different ingredients will help pep it up and make it tastier and more interesting to eat. Try adding some marinated artichoke hearts or hearts of palm to the washed salad greens. Add some chopped tomatoes, cucumber and green pepper slices, toss with a light coating of Italian dressing, and your dinner will be complete.

Shopping List

1 1/2 pounds of ground beef
one 14-ounce jar of pizza sauce
one 8-ounce package of wide noodles
2 cups grated mozzarella cheese
butter or margarine
frozen bread
1 can marinated artichoke hearts
or 1 can hearts of palm
8 ounces fresh or canned mushrooms
Italian salad dressing (packaged mix or bottled)
1 medium onion
salad greens
1 tomato
1 green or red pepper
1 cucumber
salt
pepper
Italian Seasoning
garlic salt
garlic powder

Notes

Dressing mixed in bottle tastes a lot like homemade

Call this elegant salad amazing. The dressing is amazingly easy. It mixes right in the bottle, and it tastes amazingly like homemade. The simple arrangement of fruit and greens look amazingly impressive.

To choose a prime papaya for this salad, look for one with smooth, undamaged skin. Allow a firm papaya to ripen at room temperature for 3 to 5 days or until it yields to gentle hand pressure. Once ripe it will keep

for several days in the refrigerator.

GREENS AND PAPAYA SALAD
1/2 cup poppy seed
one 8-ounce bottle coleslaw salad dressing

1 papaya
2 heads bibb or Boston lettuce
1 head Belgian endive
one 8-ounce can grapefruit sections (water pack), drained
1/2 cup sliced almonds

Add poppy seed to salad dressing bottle. Cover, shake well. Chill until serving.
Peel, seed and slice papaya. Line a large platter with lettuce leaves. Fan papaya to one side, endive to the

other. Spoon grapefruit in the center. Sprinkle with nuts. Cover and chill until serving time.
Before serving, shake dressing, drizzle over salad. Makes 8 servings.

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